



# Crispy Onion-Crusted Chicken

WITH BROCCOLI-CHEDDAR PASTA

Express Plus



### Prep & Cook Time

20-30 MIN

### Cook Within

4 DAYS

### Difficulty Level

EASY

### Spice Level

NOT SPICY

### You Will Need

Olive Oil, Salt, Pepper, Cooking Spray  
Small Oven-Safe Casserole Dish, Large Oven-Safe Non-Stick Pan, Microwave-Safe Bowl

### Ingredients

- 1/2 tsp. Smoked Paprika
- 1 fl. oz. Brewpub Style Mustard
- 3 oz. Light Cream Cheese
- 8 oz. Cooked Cavatappi Pasta
- 6 oz. Broccoli Florets
- 1 oz. Crispy Fried Onions
- 2 oz. Shredded Cheddar Cheese
- 2 Butter Crackers

### Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Salmon Fillets
- 12 oz. Boneless Pork Chops
- 16 oz. USDA Choice New York Strip Steak
- 12 oz. Sirloin Steaks

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/21489](http://www.homechef.com/21489)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a casserole dish with cooking spray

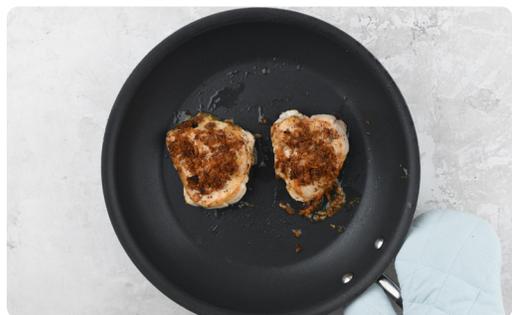
## Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Step 4, cooking until browned on one side, 2-3 minutes, flipping, adding **topping**, then roasting until pork reaches minimum internal temperature, 6-8 minutes. Rest, 3 minutes.
- If using **salmon fillets**, pat dry and season flesh side with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Step 4, cooking, skin side up, until browned, 2-4 minutes, then flipping, adding **topping**, and roasting until salmon reaches minimum internal temperature, 6-8 minutes.
- If using **sirloin steaks** or **NY strip steaks**, follow same instructions as chicken in Step 4, cooking until browned on one side, 2-3 minutes, flipping, adding **topping**, then roasting until steaks reach minimum internal temperature, 10-12 minutes. Rest, 3 minutes.



## 2. Prepare Ingredients and Make Cheese Sauce

- In a microwave-safe bowl, combine ½ cup **water** and softened **cream cheese**. Microwave until bubbling, 1-2 minutes, stirring every 30 seconds.
- While sauce heats, coarsely crush **crackers**. Set aside.
- Carefully remove bowl from microwave and add shredded **cheese**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir vigorously to combine.



## 4. Cook Chicken and Finish Dish

- Pat **chicken** dry and season both sides with a pinch of **salt** and **pepper**.
- Return pan used to cook broccoli to medium-high heat and add 2 tsp. **olive oil**.
- Add chicken to hot pan and cook until browned on one side, 2-4 minutes.
- Flip chicken. Top seared side evenly with **mustard** and **crispy onions**.
- Transfer pan to hot oven and roast until chicken reaches a minimum internal temperature of 165 degrees, 6-10 minutes.
- Plate dish as pictured on front of card. Bon appétit!



## 1. Start the Broccoli

- Break **broccoli** into bite-sized pieces.
- Place a large oven-safe non-stick pan over medium heat and add 2 tsp. **olive oil**, broccoli, and ¼ cup **water** to hot pan. Cover and cook until water is almost evaporated, 2-4 minutes.
- Uncover and stir occasionally until broccoli is tender, 2-3 minutes.
- While broccoli cooks, continue recipe.



## 3. Bake the Pasta

- Once **broccoli** is tender, add **cheese sauce**, a pinch of **salt**, and **pasta** to pan with broccoli and stir to combine.
- Remove from burner. Transfer pasta-broccoli mixture to prepared small oven-safe casserole dish. Wipe pan clean and reserve.
- Top pasta mixture evenly with **paprika** and crushed **crackers**. Bake uncovered in hot oven until warmed through, 8-12 minutes.
- While pasta bakes, continue recipe.